

Product: Yellow Curry
Article number: 261145
Gencode CU: 8712698125720
Gencode TU: 8712698130281

General information:

Supplier name Bresc B.V.
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NL-4254 XV
Sleeuwijk
The Netherlands

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Website www.bresc.nl

BRESC BV is BRC-certified by ISACert. NL

Method of manufacture:

Ingredients are cut to the right size, mixed mechanically, prior to being metal detected and packed. Finished product is then transferred to the despatch fridge where it is held at 0 -4 °C, to await collection.

Organoleptic Properties:

VISUAL - Mixture with a yellow colour with a fine visual appearance.

TASTE – Typical for the product, mild/hot.

The mentioned sensory properties are indicative values. Due to natural fluctuations that can occur in raw materials, these sensory properties can be affected.

Shelf life / Distribution – storage conditions / Coding:

Storage conditions: Recommended temperature 0 – 4 °C, maximum temperature 7 °C
Shelf life period: **34 weeks** from date of production, unopened and after opening. The product is supplied to the customer with a minimum of **149 days** shelf life still available.
Information on packaging: Production Batch Code and a “Best Before” date.

Product specification

Version:
2,0
(BR3061)

Ingredients:

<i>Ingredient</i>	<i>%</i>	<i>Country of Origin</i>
shallot	33,5	China
galanga	15	Thailand
garlic	15	China
water	12,6	Netherlands
sunflower oil	10	Germany
salt	5	Netherlands
red chilli	2,5	China
SOYSAUCE (water, SOYBEANS, WHEAT, salt)	< 2	Thailand
turmeric	< 2	India
coriander	< 2	Morocco
turmeric extract	< 2	USA, India
white pepper	< 2	Indonesia
citrus fiber	< 2	Germany
cumin	< 2	Iran
nutmeg	< 2	Indonesia
acid (lactic acid)	< 2	Netherlands
preservative (potassium sorbate)	< 2	China

Microbiological standards:

<i>Test</i>	<i>Target</i>	<i>Reject</i>	<i>Frequency of testing</i>
TVC 30°C / g	< 10.000	> 50.000	1 – 2 / year
Yeasts /g	< 100	> 1.000	1 – 2 / year
Moulds /g	< 100	> 1.000	1 – 2 / year
Entero's /g	< 10	> 50	1 – 2 / year
Salmonella /g	Absent	Present	1 – 2 / year
Listeria monocytogenes	Absent in 25 g	> 100	1 – 2 / year

All microbiological analysis are carried out by a qualified STERLAB laboratory and results can be supplied to customers on request.

Physical Standards:

<i>Test</i>	<i>Specification</i>	<i>Frequency</i>	<i>Method</i>
pH	<4,4	Each batch	pH meter
Temperature	0-4 °C (on dispatch)	Each batch	Probe
Metal detection	Information on request	Each batch	Metal detector

Nutritional Information [g/100 g]

Average values/ 100 g		
Energy	679	kJ
	163	kcal
Protein	2,3	g
Carbohydrates	14,5	g
Sugar	2,4	g
Starch	0,0	g
Fibres	2,8	g
Fat	10,8	g
Saturated	1,4	g
Monounsaturated	4,3	g
Polyunsaturated	5,0	g
trans fatty acids	0,1	g
Water	65,8	%
Sodium	2097	mg

Allergy (ALBA list):

(+ = present; - = absent; ? = unknown)

1	Cows milk protein	-	19	Nut oil	-
2	Lactose	-	20	Peanuts (-derivates)	-
3	Chicken egg	-	21	Peanut oil	-
4	Soya-protein	+	22	Sesame	-
5	Soya-oil	+	23	Sesame oil	-
6	Gluten	+	24	Glutamates	-
7	Wheat	+	25	Sulphite (E220 – E227)	-
8	Rye	-	26	Yeast	-
9	Beef (-derivates)	-	27		
10	Pork (-derivates)	-	28		
11	Chicken meat (-derivates)	-	29		
12	Fish	-	30		
13	Shellfish + crustaceans	-	31	Coriander	+
14	Maize (-derivates)	-	32	Celery	-
15	Cacao	-	33		
16	Mollusks	-	34	Carrot	-
17	Legumes/pulses	-	35	Lupine	-
18	Nuts (-derivates)	-	36	Mustard	-

This product does not contain any genetically modified ingredient.

Logistic information:

Packing material	PP bucket
Net weight	450 gram
Trade unit	6 x 450 gram
Pallet type	Euro
Boxes per layer	16
Number of layers	9
Total number of boxes	192
Height (incl. pallet)	175 cm

Raw Material:

All the ingredients are purchased on specification. Produced in: The Netherlands.
The batch code on the finished product enables traceability.

Consumer information:

Consumer information: Product contains soy and wheat (gluten).